

Our Veggie Ceviches

(Right, no fish on them, only veggies)

Chickpeas ceviche

Fresh chickpeas, red and white onion, diced tomato, fresh cilantro, fresh parsley, basil, dried oregano, fresh lemon juice, extra virgin olive oil, Himalayan salt, black pepper. With crackers or fried colorful tortilla chips. **\$130.00**

Jicama ceviche

Fresh and aromatic, with diced jicama, red and white onion, cubed tomato, fresh cilantro and parsley, basil, dried oregano, fresh lemon juice, extra virgin olive oil, Himalayan salt, black pepper. With crackers or fried colorful tortilla chips. **\$130.00**

Starters

Hummus tasting platter

(plain, with roasted garlic, with chipotle chili, with a touch of habanero sauce and perfumed with cilantro)

Plain hummus and our selection of 4 different in house made hummus perfumed with Mexican ingredients (cilantro, chipotle, habanero, garlic) and the slightly crispy touch of our pita bread. **\$280.00**

Thai style spring rolls with sweet chili sauce (5 pieces)

Exotic, stimulating and crispy rolls in egg roll paste and a mix of crystal noodles, carrots, onion, roasted garlic and an unforgettable sweet & spicy sauce. **\$225.00**

Shrimp tacos with chipotle essence (3 pieces)

Wrapped in flour tortillas, a tasty mix of shrimps, sautéed garlic, onion, in house made refried beans, cubed avocado, smoked chipotle chili and melting Chihuahua style cheese. **\$249.00**

Soups and rices

Tlalpeño style chicken soup with chipotle essence

A tasty and warm soup, with a garnish of fresh vegetables (squash, potato, carrot, chayote), Mexican style rice, smoked chipotle chili, avocado and in house made chicken broth. **\$179.00**

Tortilla soup perfumed with guajillo

With thin and crispy colorful corn tortilla strips, fried ancho chili julienne, cubed avocado and diced fresco cheese (queso fresco). **\$220.00**

Asparagus and sundried tomato risotto

A creamy and savory arborio style rice with fresh sautéed asparagus & sundried tomatoes. Crowned with shaved parmesan cheese. **\$269.00**



GLUTEN FREE



VEGETARIAN



VEGAN

*In case you suffer of any kind of allergies, please inform it to your waiter

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

*Prices in our menu include VAT/Tax. Tips are not included.

From the garden

Goat cheese salad with grapes and roasted nuts

A fresh and sophisticated salad with goat cheese, our selection of organic green leaves, local grapes, raisins, roasted pecan nuts and honey dressing. **\$279.00**

An always healthy green salad with hibiscus or tamarind vinaigrette

With our in-house selected green leaves, baby spinach, sautéed asparagus, fresh green peas, laminated squash, cubed chayote and ciboulette. **\$190.00**

Choose your preferred vinaigrette: tamarind or hibiscus

Add your favorite protein:

- Grilled chicken **\$260.00**
- Grilled shrimps **\$350.00**
- Grilled fresh salmon **\$350.00**
- Grilled fresh tuna **\$340.00**

Our indulgent pastas

Beef lasagna

With the most classic bolognese style, slow cooked tomatoes give as result an aromatic sauce enhanced with the perfume of fresh basil and oregano and a creamy béchamel with a touch of ground nutmeg. Crowned with melting cheese. **\$330.00**

Penne rigatte

Short pasta with a buttery sauce (al burro) or with your favorite signature sauce:

- Old fashioned pesto sauce with cubed fresh salmon **\$360.00**
- Fresh shrimps (4) with salsa rossa (tomato sauce with a touch of fresh cream) **\$350.00**
- Grilled chicken breast with white wine and a mix of fine herbs **\$248.00**

Between breads

Hamburger with fresh salmon filet (150g) and arugula leaves *

With grilled fresh salmon, red onion creamy dip, fresh cilantro leaves, garnished with rustic potato wedges with dehydrated garlic and Himalyan salt. **\$320.00**

Grilled rib eye hamburger (150g of beef) with a tantalizing habanero creamy dressing

A juicy and tender rib eye piece in house grounded, garnished with our in-house selection of green leaves, fresh tomatoes, sliced red onion, garnished rustic potato wedges with dehydrated garlic and Himalyan salt. **\$360.00**

Club sandwich

Slightly toasted bread with a filling of bacon, ham, chicken, cheese, green leaves and fresh tomatoes, garnished with roasted baby potatoes perfumed with fine herbs. **\$227.00**

Spanish Ham Ciabatta with Chipotle mayonnaise

The tender and slightly salty ham slices are dressed with a creamy chipotle mayonnaise and the whole mix gets enhanced with the bitter touch of fresh arugula and fresh tomato slices. **\$280.00**

*Add a fried egg to your hamburger or sandwich for only **\$20.00**

*Burgers and sandwiches can be served with gluten free bread (confectioned with almond and coconut flour) **\$30.00**

Mexican specialties

Marinated arrachera fajitas

An ultra-juicy and tender beef cut fusioned in the pan with strips of yellow, green and red bell peppers strips and thin red onion slices, garnished with potato wedges. **\$276.00**

Rib eye tacos

A whole cut (350g) cubed and cooked in the pan for be wrapped in corn tortillas and garnished with in-house made refried beans and in house made guacamole. **\$390.00**

Enchiladas Suizas

Four pieces of corn tortilla filled with shredded chicken breast or cheese and covered with a creamy sauce confectioned with tomatillo, cream & cheese. Grated and crowned with red onion and chopped cilantro. Garnished with in house made refried beans. **\$197.00**

Our signature dishes

Chicken supreme with a crust of bicolor sesame seeds

Covered with a buttery lemon sauce with dill and garnished with two grilled vegetables skewers (red onion, squash and carrot) inserted in fresh rosemary **\$340.00**

Fresh tuna steak with tahine paste and balsamic dressing

A reduction of balsamic vinegar with honey gets fusioned with the roasted flavor of the tahine paste (sesame seeds) and works as a perfect complement for the risotto and the grilled tuna, finally enhanced with the crispy texture of the spinach and the won ton paste square. **\$490.00**

Beef steak in agave sauce with sliced & roasted almonds garnished with baby potatoes

Medallions of tender beef covered in a concentrated demi-glace sauce perfumed with tequila añejo, the fantastic roasted flavor of the almonds and sautéed potatoes in rosemary skewers. **\$453.00**

Sides

Sweet potato and beet chips

A mix of crispy and colorful vegetables. **\$90.00**

"Eat your greens" skewers

A mix of green and healthy vegetables, inserted in fresh rosemary: squash, chayote, Brussel's sprouts, green beans and a touch of onion. **\$118.00**

Sweet temptations

Fresh fruit tart

An individual tart abundant in seasonal fruits, with a crispy sablée crust and a light vanilla cream in the center. **\$180.00**

Juicy corn cake with a vanilla rompope sauce

As simple, juicy and tasty as the corn itself, flourless, sweet and with a delicate sauce of the traditional rompope creamy liqueur. **\$130.00**

Vegan chocolate mousse with local pecan nuts and dried fruits

With almond milk, cacao, dattes, chia seeds and the crispy touch of tasty pecans, almonds, hazelnuts, topped with seasonal fruits **\$169.00**

Ricotta cheesecake with passion fruit

With a 70% cacao chocolate sauce and an aromatic crust of cookies, cardamom and cinnamon, creamy and decadent **\$130.00**



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